CLAIMS

1. Particulates comprising 10-90% wt (preferably 20-85%) of a matrix material and 10-90% wt (preferably 15-80% wt) of triglycerides of fatty acids, wherein of said triglycerides the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides.

2. Particulates according to claim 1, wherein the triglycerides of fatty acids are dispersed in the matrix material, preferably as discrete regions.

3. Particulates according to claim 1-2, wherein the triglycerides of fatty acids are dispersed in the matrix material as oil or fat droplets, crystals or particles.

4. Particulates according to claim 1-3, wherein said triglycerides of fatty acids are present as oil or fat droplets or crystals which droplets or crystals are at least partly covered by or encapsulated with the matrix material.

5. Particulates according to claim 1-4, wherein the matrix material comprises a protein and/or a carbohydrate.

6. Particulates according to claim 5, wherein the protein comprise a dairy protein, hydrolysed protein, gelatin, soy protein, or mixtures thereof.

7. Particulates according to claim 5, wherein the carbohydrate comprises maltodextrin, sugar, sugar derivative, starch, chemically modified starch, physically modified starch, xanthan, guar, locust bean gum, alginate, pectin, carrageenan, polydextrose, or mixtures thereof.

8. Particulates according to claim 1-7, wherein at least 60% by weight of the particulates has a size of 1-1000 µm, preferably 10-600 µm.

9. Particulates according to claim 1-8, wherein at least 60% by weight of the oil or fat fat droplets, crystals or particles has a size of 0.05-100 µm, preferably 0.1-20 µm.

10. Particulates according to claim 1-9, wherein said amount of H3 + H2U is at least 65% wt based on the total amount of triglycerides.

11. Particulates according to claim 1-10, wherein the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) is at least 15% wt based on the total amount of triglycerides, preferably at least 20%.

12. Particulates according to claim 1-11, wherein the amount of H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 40% wt based on the total amount of triglycerides.

13. Particulates according to claim 1-12, wherein the ratio H3 / H2U is between 0.5 and 1.2.

14. Particulates according to claim 1-13, wherein the amount of H is between 60 and 75% wt based on total amount of fatty acids.

15. Particulates according to claim 1-14, wherein the amount of U is between 20 and 45% wt based on total amount of fatty acids.

16. Particulates according to claim 1-15, wherein the amount of palmitic fatty acid (C16:0) based on the total amount of fatty acids is between 30 and 70% wt.

17. Particulates according to claim 1-16, containing less than 30% wt (preferably less than 20% wt) of water.

18. Particulates according to claim 1-17, wherein the particulates are in the shape of flakes, granules, powder, cube, pellet, or tablet.

19. Creamer, whitener or non-dairy cream alternative comprising 10-100% of the particulates according to claim 1-18.

20. Composition comprising 2-50% wt salt, 0-30% wt MSG, 0-50% fat, 0-20% wt herbs and/or spices, 0-30% wt vegetable particulates, 0-30% wt starch-based thickener and

further comprising 0.1-65% wt (preferably 2-50% wt) of the particulates according to claim 1-19.

21. Composition according to claim 20 in the form of flakes, granules, powder or agglomerated or pressed to a cube, pellet, or tablet.

22. Composition according to claim 20-21, which is a soup- or sauce concentrate.

23. Process for manufacturing particulates comprising 10-90% wt (preferably 20-85%) of a matrix material and 10-90% wt (preferably 15-80% wt) of triglycerides of fatty acids, wherein of said triglycerides the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides, wherein at least 60% by weight of the particulates has a size of 1-1000 µm, the process comprising the steps of:
- preparing an emulsion or dispersion of 10-90% wt (preferably 15-80% wt) of triglycerides of fatty acids, wherein of said triglycerides the amount of H3 (triglyceride of 3 saturated fatty acids of 16 or more carbon atoms) and H2U (triglyceride of 2 saturated fatty acids of 16 or more carbon atoms and 1 cis-unsaturated fatty acid) taken together is at least 55% wt based on the total amount of triglycerides, and 10-90% wt (preferably 20-85%) of a matrix material in an aqueous liquid
- drying said emulsion or dispersion.

24. Process according to claim 23, further comprising a homogenising step prior to the drying of the emulsion or dispersion.

25. Process according to claim 23-24, wherein the drying is carried out by spray-drying.

26. Process for preparing a liquid or pasty sauce, soup or concentrate of such a sauce or soup, which process includes the step of including 0.1-65% wt (preferably 2-50% wt) of the particulates according to claim 1-19 in such liquid or pasty sauce, soup or concentrate of such a sauce or soup.